

Summer Restaurant Week

August 13th – 26th, 2018 | Three Course Prix Fixe Dinner \$35

STARTERS

Grilled Spanish Octopus & Cheshire Pork Belly

Green Tomato Relish, Eggplant Caviar, Sorghum Lacquer

Gazpacho

Cold Yellow Watermelon Soup, Baby Radish, Celtuce, Cherry Tomato Confit

Beefsteak Tomato Salad

Local Farm Tomatoes, Cucumber, Summer Greens, Mozzarella, Truffle Vinaigrette

Bigeye Tuna Carpaccio

Squid Ink Rice Pearls, Pickled Strawberries, Baby Arugula, Scallion

ENTRÉES

Porter Braised Beef Short Rib

Baby Beet Farrotto, Crispy Shallots, Red Wine Demi-Glace

Herb Roasted Amish Chicken Roulade

Roasted Peaches, Red Pearl Onion Confit, "Minus 8" Chicken Jus

Tamarind Glazed Nova Scotia Salmon

Black Quinoa Salad, Shaved Fennel, Cranberry Beans, Yuzu Vinaigrette, Chili Jam

Aged Acquerello Risotto

Sweet Summer Corn, Chanterelle Mushrooms, Pecorino, Romesco Fonduta

Add a Crab Cake, Lobster Tail or Two Jumbo Shrimp (\$15 Supplemental)

ADDITIONAL SIDES

Supplemental Charge

Lobster Mashed Potatoes \$13

Mascarpone, Chives

Grilled Summer Vegetable Skewers \$4ea

Citrus Vinaigrette

Sautéed Super Sweet Corn \$8

Shallots, Herb Butter, Pecorino

DESSERTS

Tres Leches Pudding Pie*

Bing Cherry Compote, Black Sesame Tuile

Green Tea Panna Cotta

White Chocolate Snow, Milk Chocolate Gelée

Ice Cream Sandwich*

Chocolate Macaron, Peanut Butter Ice Cream Filling

